BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 7: Supervise Food Service Operations**
Learning aim(s)	**A:** Understand the organisation of staff and service methods within food service operations
Assignment title	Understanding Food Service Operations
Assessor	
Issue date	
Hand in deadline	
The purpose of this task is to: Enable learners to demonstrate their knowledge of food service operations	

Vocational Scenario or Context	Your hotel has just undergone a large refurbishment and has just began an advertising campaign to attract new business. You are working as a supervisor within the front of house team for a large hotel and you have been asked to produce a booklet to be used by the hotel to show potential customers the different type of service styles the hotel can offer. You will need to give examples to illustrate the diversity of both style and service availabe as well as evaluating how they can meet the customer need.

Task 1	Your first task is to produce a detailed comprehensive brochure and research to give to your manager. ● Explain a wide range of dining styles and how these should be matched to the customer needs and

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	expectations for the occasion, ranging from examples such as fast food or takeaways to top class hotels. ● Explain about the different types of staff needed to work in different food service operations. The work should include the following: • Types of food service operations • Types of meals service styles • Types of events catered for • styles of food service methods • Suitability of food service for customer needs • Organisation of staff dependent on food service style Your brochure and notes must demonstrate accurate and thorough knowledge and understanding of different types and styles of food service operations. A variety of materials can be designed, and these must be produced to a high standard. These can either be produced electronically or paper based.
Checklist of evidence required	Detailed professional brochure and comprehensive training notes.
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
A. D1	Evaluate the suitability of different organisational practices and procedures the staff and service methods needed for your organisation
A.M1	Analyse the different types of organisational practices and procedures and the staff and service methods needed.
A. P1	Describe staff organisation and service methods for different food service operations
A. P2	Explain organisational practices and procedures in food service operations
Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	*None*

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